

Instruction Sheet

Follow these instructions to install the Bulk (**Fresh and Waste**) Kits in FQ Touch fryers **with serial # beginning with 1906 or higher**

**Subject: 8263690 Fresh/Waste Bulk Oil Kit
Installation Instructions (Gas)**

Models affected: FilterQuick Touch FQG30-T Gas Fryers with serial # beginning with 1906 or higher.

11/2/2021

1. Disconnect power and gas from the fryer.
2. Remove the fryer from the hood to gain access to the rear of the fryer.
3. Remove both doors door by pushing up on the lower hinge pin, with a screwdriver or similar object until the door can be removed (see Figure 1).
4. Remove the lower back by removing the eight (8) screws (see Figure 2)
5. Loosen the three (3) screws on the front of both sides (see Figure 3).
6. Loosen the screw from the center bottom of both sides (see Figure 4).
7. Loosen the four (4) screws on the upper rear back (see Figure 5).



Figure 1

In This Kit		
Part #	Description	Qty
1080686	HANDLE & LOCK ASSY, GAS LOV RTI	1
1088335	PLUMBING, BULK DISPOSE 30LB	1
1088450	DISPOSE ASSY, BULK OIL 30#	1
8090823	NUT, NYLOCK, 1/4-20	4
8022609	TAG, DISPOSE RTI	1
8140015	TY WRAP	8
8101055	FLEXLINE, 5/8" X 11.50" LONG	1
1085398	HARNESS, UNIVERSAL BULK OIL	1
1088331	FILL ASSY, BULK OIL PLATFORM	1
8022608	TAG, FILL RTI	1
8090499	BOLT, U 1/4-29 X 1.81 W/RTNR	1
8090417	NUT, FLNG 1/4-20 SERR	2
8100632	TUBING, SS 1.75" (PIN PUSHER)	1
8090821	BOLT, 1/4-20 X 3/4" HX HEAD	6
8090412	SCRW, #10-1/2 HX WSHR HD N	6
8197976	INSTRUCTIONS	1

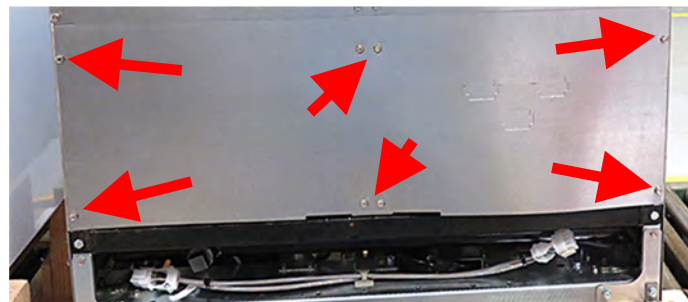


Figure 2



Figure 4



Figure 5

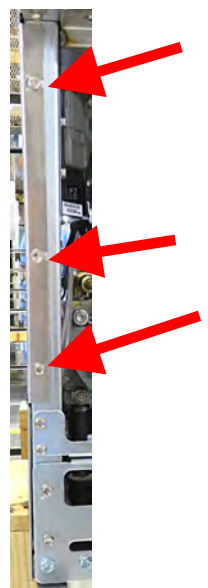


Figure 3

8. Lift upward on both sides to remove (see Figure 6).
9. Remove the filter pan (see Figure 7).
10. Remove the filter pan lid by lifting up on the collar, around the drain tube, while pulling on the filter pan lid (see Figure 8).

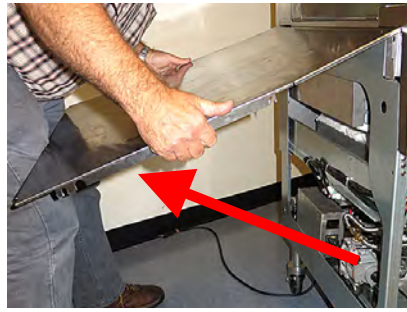


Figure 6



Figure 7

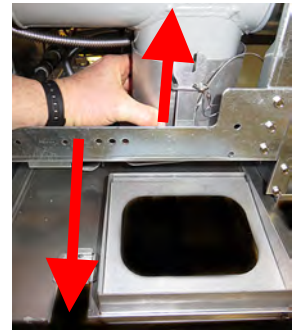


Figure 8

11. Remove the JIB (see Figure 9) and the JIB holding tray (see Figure 10).
12. On the inlet side of the ATO pump, push down on the quick disconnect lock clip to unlock the fitting (see Figures 11, 12 and 13).



Figure 9



Figure 10

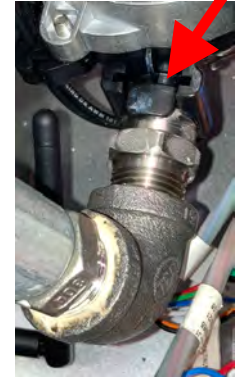


Figure 11

13. Remove the ATO inlet assembly from the ATO pump (see Figure 14).
14. Remove the elbow and quick disconnect fitting from the suction hose (see Figures 15 and 16). Discard the elbow and quick disconnect fitting.

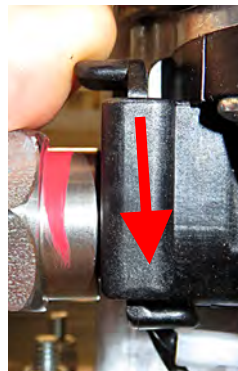


Figure 12

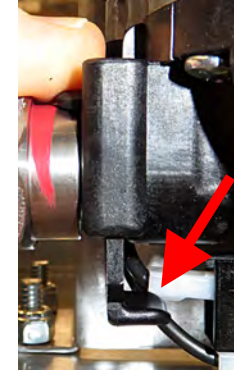


Figure 13



Figure 14



Figure 15



Figure 16

15. Pull the JIB/BIB suction hose through the bushing towards the front of the fryer and set aside for use later (see Figures 17 and 18).



Figure 17



Figure 18

16. Remove the bolt and nut on the far left side, attaching the return oil manifold to the cabinet frame, as viewed from the rear of the fryer (see Figure 19).



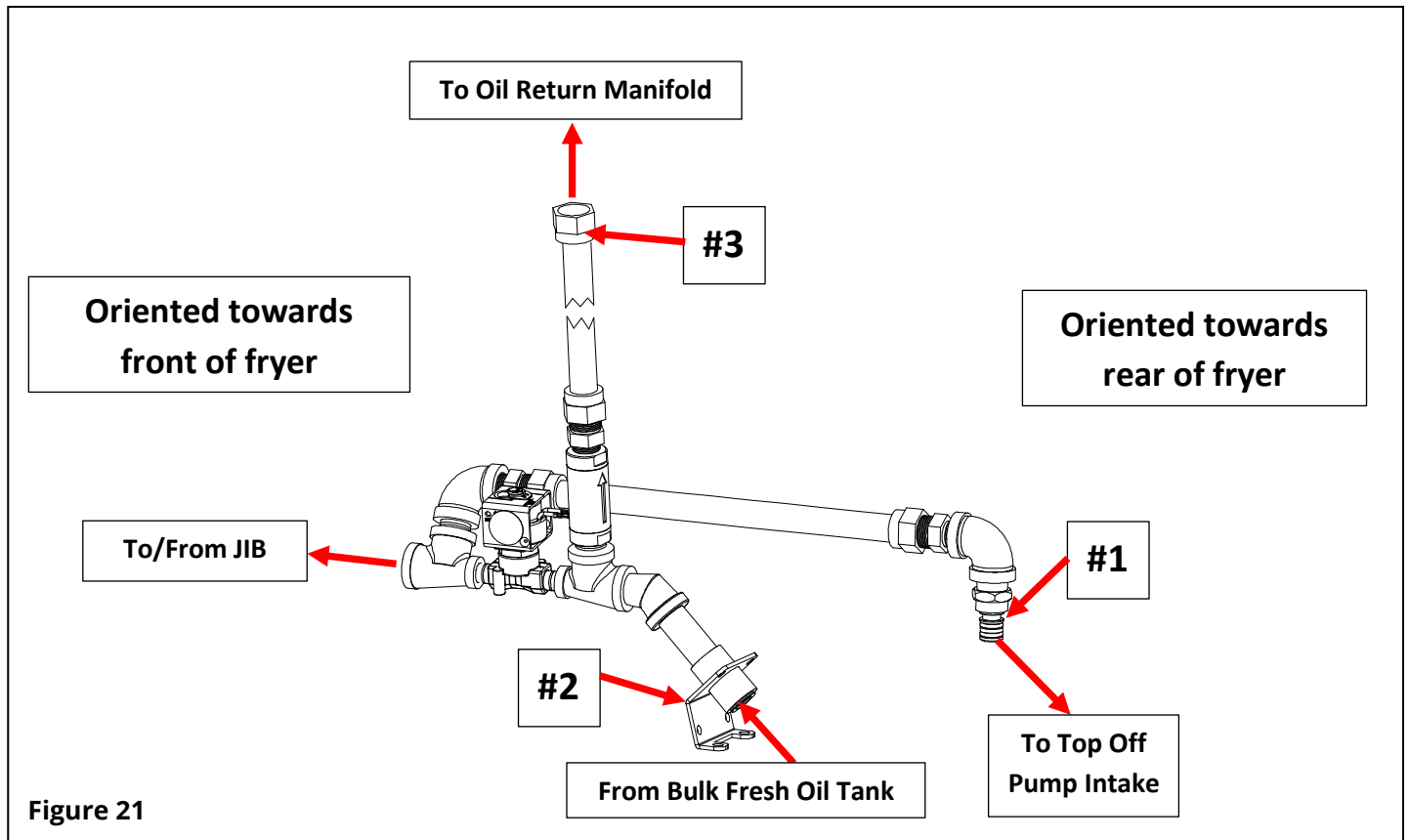
Figure 19

17. Pull the oil manifold slightly away from the frame (see Figure 20).



Figure 20

18. Refer to the illustration of the new fresh oil assembly PN 1088331 in Figure 21.



19. Insert the fresh oil assembly (1088331) from the right side of the fryer as viewed from the front of the fryer. The JIB inlet will be towards the front of the fryer. The top off pump intake and rear port bracket will be towards the rear of the fryer.



Figure 22



Figure 23



Figure 24



Figure 25



Figure 26

20. Orient the quick disconnect (#1) in Figure 21 so that it will slide into the ATO pump by loosening the flexline to avoid twisting and damaging the flexline (see Figure 22 and 23). Ensure the flex line is tightened prior to inserting into the ATO pump.

21. Put oil on the O-rings of the quick disconnect (#1), to ease insertion into the ATO pump.

22. Insert the quick disconnect into the ATO pump (see Figure 24).

23. Once the quick disconnect fitting is fully engaged into the ATO pump, pull up on the lock to secure (see Figure 25).

24. Slide the bracket (#2) in Figure 21, between the oil return manifold and the gas manifold (see Figure 26).

25. Align the assembly to the pre-drilled holes and attach using 1/4"-20 bolts (see Figure 27).

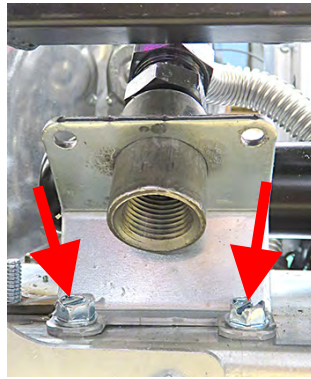


Figure 27

26. Attach the JIB suction tube from step 15 to the assembly (see Figure 28).



Figure 28



Figure 29

27. Reattach oil return manifold to the cabinet removed in step 16 (see Figure 29).

28. Orient the U-bolt around the "T" fitting in the assembly and insert into the bracket. Attach with supplied nuts (see Figure 30).

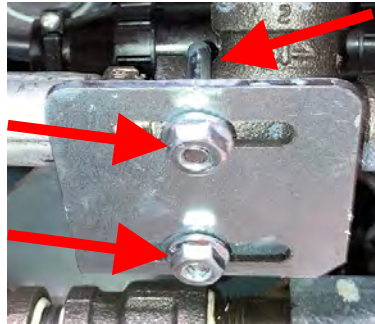


Figure 30



Figure 31

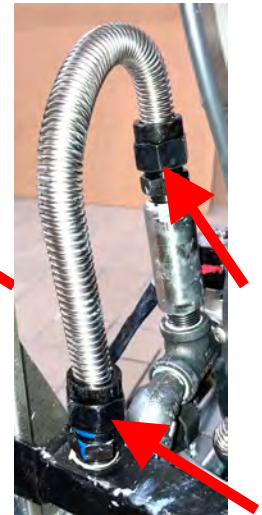


Figure 32

29. Remove the cap from the top of the oil return manifold closest to the assembly in Figure 27 (see Figure 31).



Figure 33

30. Attach flexline (#3) in Figure 21, to the oil manifold where cap was removed in step 29 (see Figure 32). Ensure both ends of the flexlines are secure.

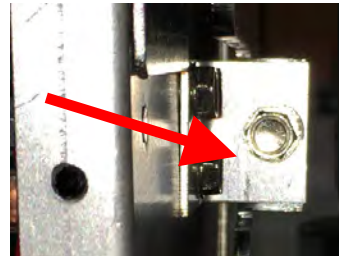


Figure 34



Figure 35

31. Remove the two (2) screws attaching the FIB cover (see Figure 33).

32. On the left and right sides of the FIB box are brackets attaching the FIB box. Remove the two (2) screws attaching the FIB box (see Figure 34).

33. Pull the FIB box slightly forward and slightly lower to gain better access to the connectors (see Figure 35).



Figure 36

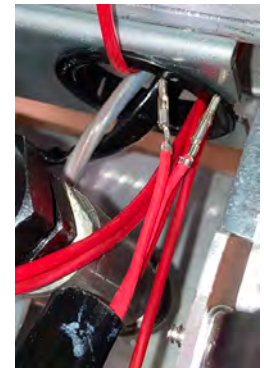


Figure 37

34. Route the two (2) wires from the fresh oil solenoid under the oil return manifold to the rear of the FIB box (see Figure 36).

35. Insert the wires through the black bushing behind the FIB box and set aside on top of FIB box until needed later (see Figures 37 and 38).

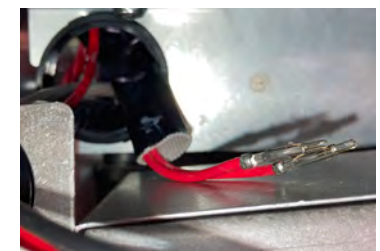


Figure 38

36. Disconnect the 15-pin connector from the front of the FIB box (see arrow in Figure 35).

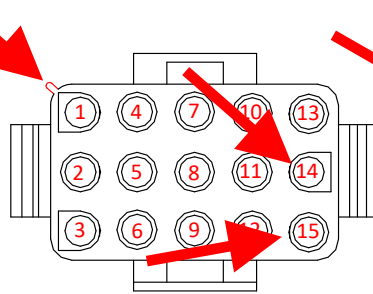


Figure 39

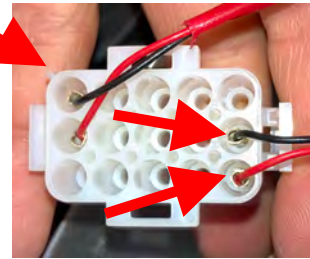


Figure 40

37. Using a pin pusher PN# 8100632, push pins 14 and 15 from the connector disconnected in step 36 (see Figures 39, 40 and 41). Pin 1 is denoted by the rib in top left corner (see Figures 39 and 40).

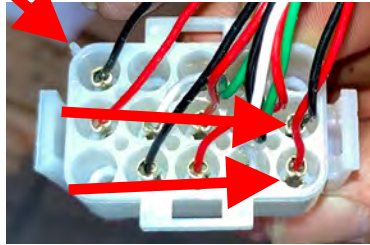


Figure 42



Figure 43



Figure 41

38. Using a pin pusher, push pins 14 and 15 from the **NEW** 15-pin connector attached to the 1088450 dispose assembly (see Figures 39, 41 and 42). Pin 1 is denoted by the rib in top left corner (see Figures 39 and 42). Discard the harness with the two (2) pushed pins and spade connectors.



Figure 44

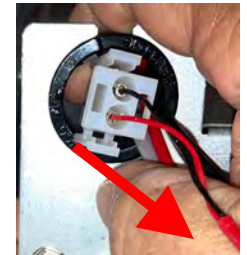


Figure 45

39. Disconnect the 2-wire pan switch connector in the rear of the fryer (see Figure 43).

40. Gently pull the existing 15-pin connector harness with the 2-wire pan switch from steps 37 and 38 through the Heyco bushing in the front of the FIB box (see Figures 44 and 45) and discard the harness.



Figure 46

41. Disconnect the 9-pin bulkhead connector from the 1088450 dispose assembly (see Figure 46).

42. Locate the **2-pin connector at the opposite end of the 9-pin bulkhead connector**, removed in the previous step. Secure the 15-pin and the 2-pin connector together (see Figure 47).

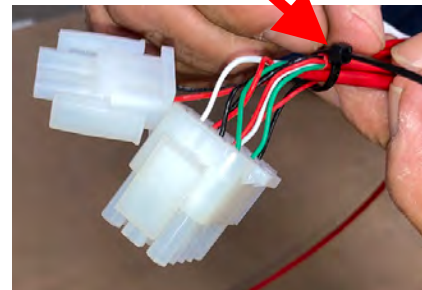


Figure 47

43. Remove the black split Heyco bushing from the top left corner of the FIB box (see Figure 48).



Figure 48

44. Insert the 9-pin connector end of the new harness through the slot, where the split Heyco bushing was removed (see Figure 49).



Figure 49

45. Continue guiding the 9-pin connector through the large Heyco bushing in the upper left corner, above and behind the FIB box (see Figures 50 and 51).

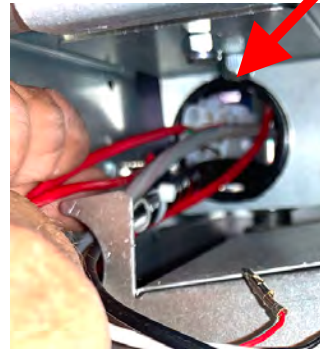


Figure 50

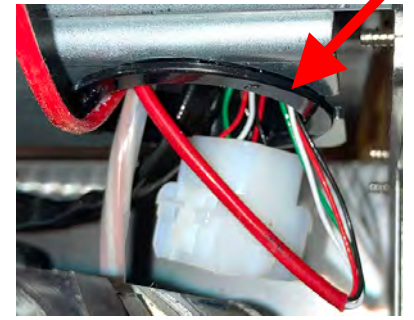


Figure 51

46. Guide the the four (4) dispose valve spade connectors, at the other end of the 15-pin connector, through the slot where the split Heyco bushing was removed, and through the large Heyco bushing in the upper left corner, above and behind the FIB box (see Figures 52 and 53).

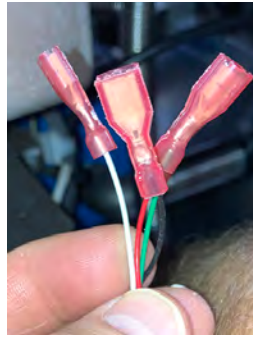


Figure 52



Figure 53

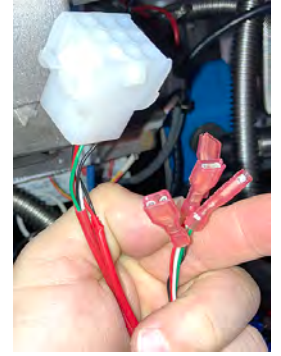


Figure 54

47. Pull both the 9-pin connector and four (4) dispose valve spade connectors through the large Heyco bushing on the rear of the FIB box (see Figure 54).

48. Route the 2-pin pan switch connector connected to pins 1 and 2 of the 15-pin connector, through the slot where the split Heyco bushing was removed, and through the large Heyco bushing in the upper left corner, above and behind the FIB box (see Figure 55).



Figure 55

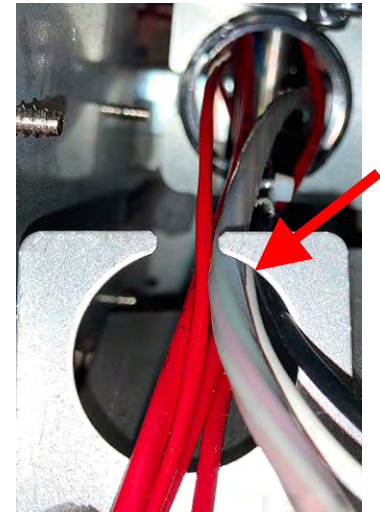


Figure 56

49. Insert the red and black wires removed in step 37, into pin positions 14 and 15, of the new harness 15-pin connector (see Figures 39 and 42). After inserting pins, gently tug to ensure pins are locked into the connector.

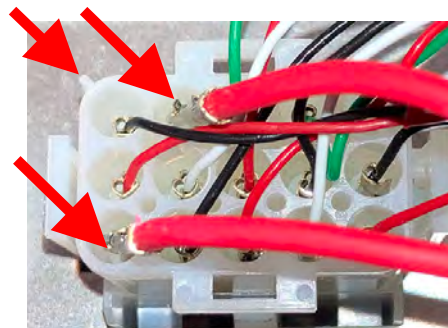


Figure 57

50. Insert the red wires from the fresh oil solenoid in step 35 into pin positions 3 and 4 of the new harness 15-pin connector (see Figures 39 and 57).

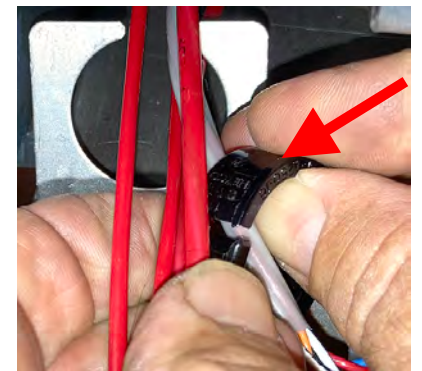


Figure 58

51. Ensure all the wires are in the slotted hole and slip the Heyco split bushing around the wires and snap back into place (see Figures 56 and 58), gently tug to ensure pins are locked.

52. Connect both the 2-pin harness connector and the 15-pin harness connector that were secured in step 42, to the available connectors on the front of the FIB box. Ensure both are securely connected (see Figure 59).
53. Attach the 2-pin pan switch connector from step 48 to the pan switch in the rear of the fryer (see Figure 60).

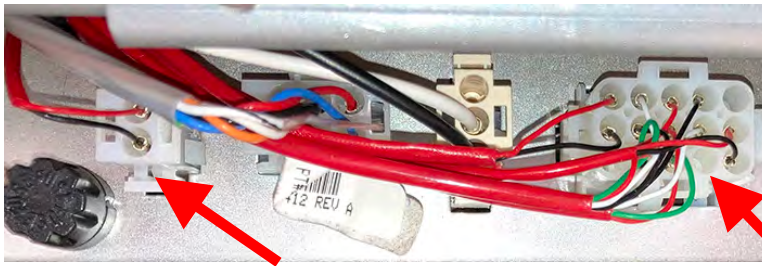


Figure 59

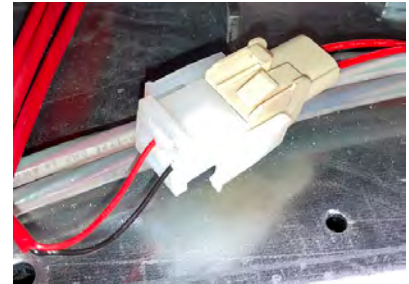


Figure 60

54. Insert the dispose valve assembly through the left side of the fryer (see Figure 61). **Note: #1 flexline will be attached later.** Align the dispose valve assembly bracket with the studs inside the fryer. Do not attach the assembly yet.

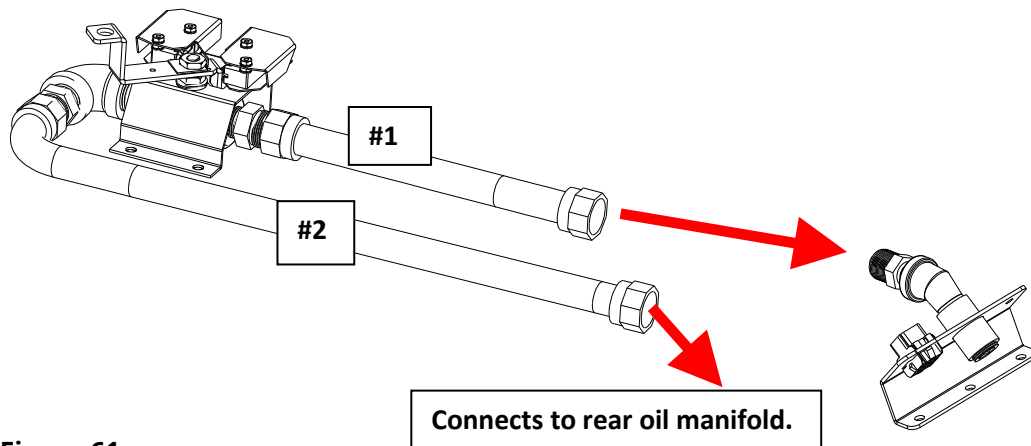


Figure 61

55. Route the harnesses of 9-pin connector and four (4) dispose valve spade connectors from step 47 between the oil return manifold and the frame above the transformer box towards the left side of the fryer to the dispose valve assembly. Ensure the wires are out of the path of the filter pan.

56. Facing the spade connectors on the side of the dispose valve assembly, attach the four (4) spade dispose valve connectors, from the previous step, to the dipose valve plumbing assembly.

Beginning with the switch on the left, attach the white wire the the farthest left connector; next attach the black wire, to the connector directly to the right of the the white. On the right switch, attach the green wire to the farthest right connector; attach the red wire to the connector directly to the left of the green wire (see Figure 62).

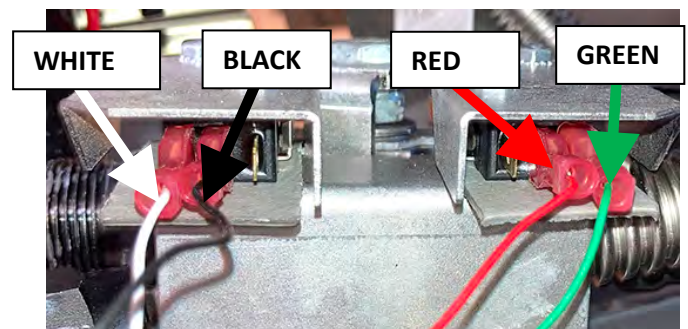


Figure 62

57. Using a 7/16" wrench, loosely attach the dispose valve switch assembly to the three (3) studs on the filter pump mounting plate using three (3) - 1/4"-20 nylock nuts (see Figure 63).

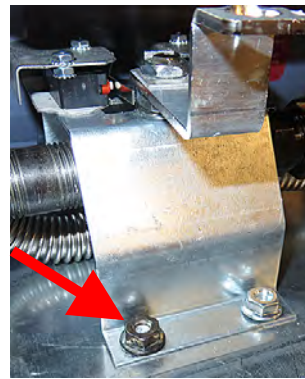


Figure 63

58. Using a 1-1/16" wrench, remove the cap from the oil return assembly closest to the dispose valve assembly (see Figure 64). **NOTE: Oil will drain from the manifold.**



Figure 64

59. Using Figure 61 on the previous page as a guide, route and connect the flexline #2 to the open oil return port from the previous step (see Figure 65).



Figure 65

60. Remove the bolt and nut on the far right, attaching the return oil manifold to the cabinet frame, as viewed from the rear of the fryer (see Figure 66).

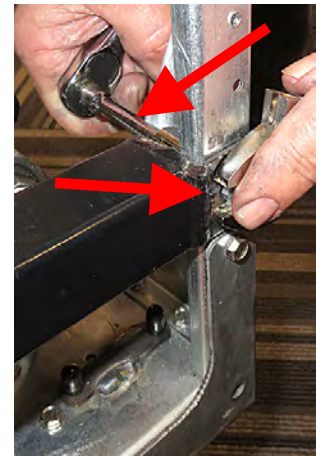


Figure 66

61. Attach the 8101055 flex line to the rear of dispose valve assy (see Figure 67).

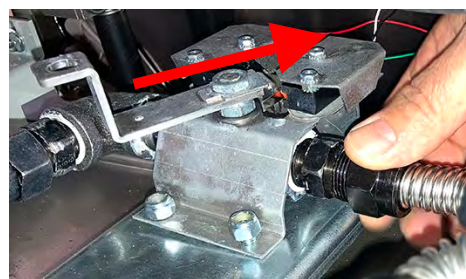


Figure 67

62. Using a prybar, lift the oil manifold up slightly to allow the oil dispose outlet assembly 1088450 to slide in between the gas and oil manifolds (see Figure 68).

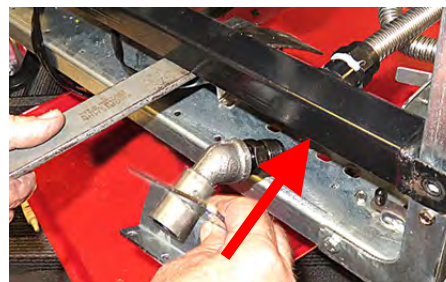


Figure 68

63. Attach other end of the flexline from the dispose valve switch assembly in Figure 67, to the oil dispose outlet assembly (see Figure 69).



Figure 69

64. Replace the bolt and nut removed in step 60 (see Figure 66).

65. Re-attach the 9-pin female connector to the dispose assembly (see Figure 70).



Figure 70

66. Align the dispose outlet assembly to the pre-drilled holes and attach using 1/4"-20 self tapping bolts (see Figure 71).

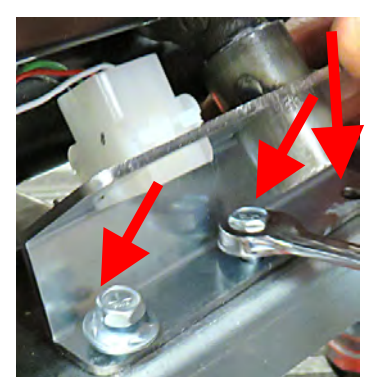


Figure 71

67. Attach the 1085398 9-pin male pigtail connector to the 9-pin female connector (see Figure 72).
68. Using zip ties, attach the (DISPOSE) tag to the waste oil port (see Figure 73).
69. Using zip ties, attach (FILL) tag to the fresh oil port on the left side of the fryer, as viewed from the rear (see Figure 74).
70. Finish tightening the three (3) nylock nuts on the dispose valve assembly, from step 57 (see Figure 75).

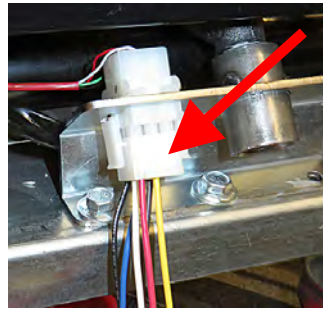


Figure 72



Figure 73

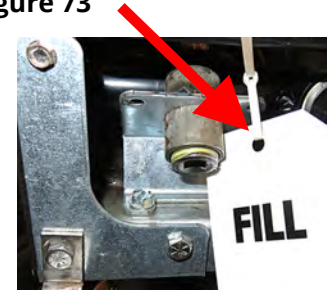


Figure 74

71. Ensure the wire harnesses are routed away from the oil return lines and properly routed away from the filter pan and down in the channel with the gas line (see Figure 76).

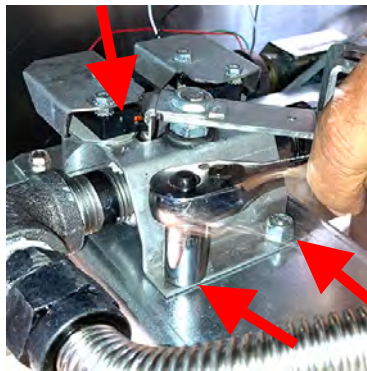


Figure 75

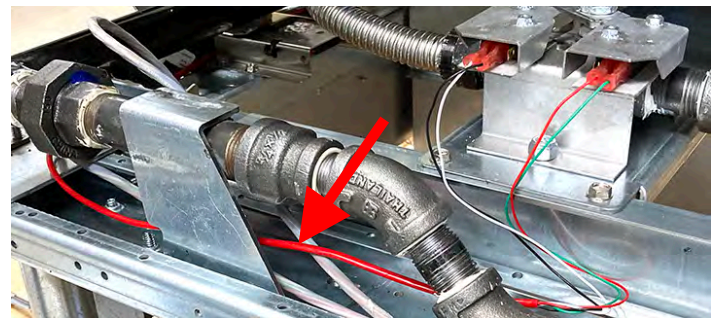


Figure 76

72. Zip tie excess wiring together under the gas manifold (see Figure 77). **DO NOT tie wires or allow wires to touch the oil return manifold.**



Figure 77



Figure 78

73. Align and slip the clevis clip over the dispose valve handle as shown (see Figure 78).
74. Attach the dispose handle assembly 1080686 to the dispose switch valve assembly with the clevis clip (see Figure 79).
75. Align and attach the dispose valve bracket to the frame (see Figure 80).



Figure 79

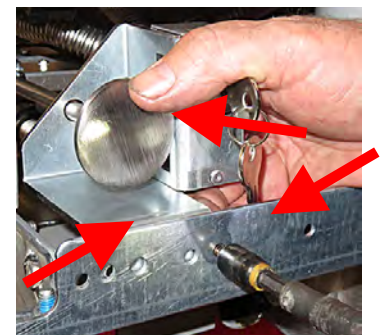


Figure 80

STOPPED HERE

76. Move the dispose handle in and out ensuring it doesn't bind (see Figure 81). Ensure the handle is all the way towards the rear of the fryer when complete.
77. On the rear of the fryer, remove the plug and connect the waste oil hose to the DISPOSE port (see Figure 82).
78. On the rear of the fryer, remove the plug and connect the fresh oil hose to the FILL port (see Figure 83).
79. Use the wiring diagram on the back page for reference when attaching any wiring from an external bulk system. Connect the wiring to the pig tail harness next to the DISPOSE connection, on the rear of the fryer (see Figure 72).
80. Plug in the fryer and ensure the FIB board lights up (see Figure 84).
81. Reverse steps 2-11 to return the fryer to operation.
82. Once fryer has powered up, wait one (1) additional minute with the



Figure 81



Figure 82

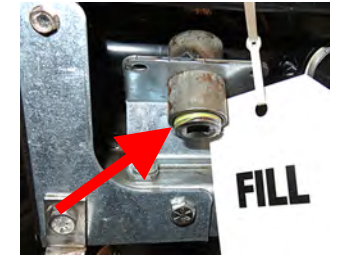



Figure 83

controller OFF and press the HOME button. 

83. Press the SETTINGS button. 

84. Press the SERVICE button. 

85. Enter **3000**.

86. Press the ✓ (check) button.

87. Press the down arrow button one time. 

88. Press OIL SYSTEM TYPE.


89. Press BULK.

90. Press the ✓ (check) button.

91. Press WASTE OIL.

92. Press BULK.

93. Press the ✓ (check) button.

94. Press the HOME button to exit. 

95. Press and **HOLD** the momentary reset switch close to the USB port (see Figure 85). Ensure the switch is pressed and held for **one (1) minute**.

96. Once the fryer is rebooted allow two (minutes) and press and **HOLD** the **ORANGE** JIB reset button (see Figure 86) to fill the container (see Figure 87) with fresh oil until the container is full. Once full, release the button. **NOTE:** It takes approximately twelve seconds from the time the top off reset button is pressed, until the bulk fresh oil pump starts. It may take up to 20 seconds before the level of the oil in the top off reservoir begins to rise. Typically, it takes approximately three minutes to fill the reservoir. It takes approximately one minute to fill a split vat and two minutes to fill a full vat.



Figure 85



Figure 84



Figure 86



Figure 87

97. Test the dispose function by pressing the FILTER button .

98. Select DISPOSE from the menu.

99. The controller displays DISPOSE NOW? YES NO.

100. Press the YES button.

101. The controller displays WEAR PROTECTIVE GLOVES; YES.

102. Press the YES button.

103. Press the BLUE button.

104. Controller displays VAT EMPTY?

105. Press the YES button.

106. Controller displays CLEAN VAT COMPLETE?

107. Press the YES button.

108. Controller displays ALERT DRAIN....OPEN DISPOSE VALVE.

109. Open the dispose valve by pulling the handle towards the front of the fryer (see Figure 88).

110. Ensure that the filter pump starts and begins pumping oil out of the filter pan. If so, immediately push dispose handle in to stop the pump. Reboot the fryer system. Once the system is rebooted and all prompts are correctly answered, press the FILTER button and select the FILL VAT FROM PAN option to return the oil to the vat. Ensure that the oil is returned. It may be necessary to top off the vat when finished for the vat to heat properly.



Figure 88

FIB BOX C7 15 pin

BULK OIL WIRING

